



## *Muesli Scones*

### **Ingredients for approx. 20 pieces:**

**For the dough:** 400 g wheat flour, 1 tsp. baking powder, 1 tsp. salt, 40 g sugar, 100 g butter, 300 ml buttermilk, **400 g Kölln® Muesli Wholegrain Fruit**

**For sprinkling:** 30 ml buttermilk, **100 g Kölln® Muesli Wholegrain Fruit**

### **Preparation:**

Mix flour, baking powder, salt and sugar in a bowl. Add butter in small pieces one after another and work into a crumbly dough. Add buttermilk and Kölln® Muesli and knead by hand until you get a smooth dough. Roll out the dough on a floured worktop until approx. 3 cm thick. Cut out small cookies with a round cutter (diameter approx. 6 cm) and lay on a baking tray lined with baking paper. Spread the scones with buttermilk, sprinkle with Kölln® Muesli and bake.

**Top/bottom heat:** 200 °C      **Fan assisted oven:** 180 °C

**Baking time:** approx. 20 minutes

**Preparation time:** approx. 25 minutes